

OUR STORY



Welcome to Ninh Binh
Fresh, Authentic, Vietnamese food.

Let me introduce myself: I am Phuong, owner and chef of Ninh Binh. I was born in the north of Vietnam in the town of Ninh Binh of the same name. I grew up there with my parents and my family in the communist part of Vietnam.

Ultimately, the entire family fled from communism to the south of Vietnam. During my trip through Vietnam I discovered various flavors, partly thanks to the cooking skills of my parents. In particular, the different cooking techniques of northern, central and southern Vietnam have inspired me to create the food we now serve at Ninh Binh. Now, there are also Vietnamese dishes on the menu with a modern twist, so let yourself be surprised!

The name, Ninh Binh, is a tribute to my parents and a reminder of where my family comes from. Taste, smell and enjoy the pure flavors we use in our food! We are very happy to have you with us!

If you have any allergies, please inform our staff at all times, so that they can take this into account.

Love, Phuong Tran



DESSERTS

Sticky Toffee 7.5

Phuong's famous sticky toffee, made with dates. Served with salted caramel sauce and delicious pistachio ice cream.

Vietnamese Mochi 8

Delicious soft rice and pandan cake, filled with nuts and coconut. Served with black sesame ice cream (would you like it to be vegan? Then ask for coconut ice cream!)

Chè Chuối 7.5

Classic Vietnamese dessert, delicious warm pudding made from tapioca and banana, with a scoop of coconut ice cream that melts through the pudding.

Chocolate Bao 8

Soft fried bun with a filling á la lava cake with running chocolate, salted miso and vanilla ice cream.

Koffielekkers 9.75

Can't choose? Enjoy our friandises with a cup of coffee or tea!

The coffee or tea of your choice is included in the price!
Vietnamese Coffee (+1,50)
Special Coffee (+3,50)

 = Also vegan possible! Let us know!

 = Please note! This dish contains Gluten!

Do you have other allergies? Let us know!

Vegan?
Scan the QR!



MENU



HILVERSUM

MODERN VIETNAMESE STREET FOOD

by Phuong Tran

Want to see the
vegan menu?
Scan the QR!



MENUS

Chef's Menu (4 courses) ^{Vegan} 47.5 Minimum 2 people (sharing menu)

A fully catered 4-course menu, prepared with our classics from the menu. This special menu is inspired by Phuong's journey from North to South Vietnam.

Do you have allergies or would you prefer no products in your menu? Let us know! We can take (almost) everything into account.

The menu consists of:

- Deluxe Plate
- Peking Duck
- Small Pho
- Two smaller main courses

The menu can also be VEGAN or GLUTEN FREE, which can also only be ordered per two people.

Ninh Binh Menu (3-gangen) 40.5 Minimum 2 people (sharing menu) ^{Vegan}

A more compact menu for those who have less time for example!

Do you have allergies or would you rather not have certain products in your menu? Let us know!
We can take (almost) everything into account.

The menu consists of:

- Deluxe Plate
- Two main courses
- Tasting of Desserts

The menu is also VEGAN or GLUTEN FREE, which can also only be ordered per two people.

^{Vegan} = Also vegan possible! Let us know!

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STARTERS

Classic Starters

Gỏi Cuốn

2 per serving

'Raw' rice paper sheet filled with vermicelli, fresh crispy vegetables, mango and mint. Filling of your choice:

- Avocado ^{Vegan}
- Tofu ^{Vegan}
- Chicken
- Shrimp
- Beef
- Crispy Shrimp (+0.50) 
- Crispy Chicken (+0.50) 

Nem Ran ^{Vegan}

4 per serving

Authentic fried rice sheet spring rolls with chicken, served with fresh lettuce and Vietnamese vinaigrette.



Finger food

Vietnam Dumplings ^{Vegan} 9

5 per serving 

Steamed dumplings, filled with shrimp, served with kimchi and a soy-sesame vinaigrette.

Fried Gyoza ^{Vegan} 9

4 per serving

Fried gyoza filled with chicken and vegetables, served with honey-sesame sauce.

Van onze Mama ^{Vegan} 10

Grilled eggplant on an open fire, with Vietnamese vinaigrette and crispy bacon.

Xiu Mai 12

Juicy pork meatballs in a tasty tomato sauce. Served with slices of Vietnamese baguette.

Deluxe Plate ^{Vegan} 12.5

5 per serving

A tasting from our chef Phuong! Smaller starters to share. Starters change every week.

The Deluxe Plate can also be ordered gluten-free. Price is per portion!

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MAINS

Classic Mains

Phở

The national noodle dish of Vietnam. A large bowl of phở noodles with a 24-hour infused beef stock as a base. Served with hoisin and sriracha. Choose:

- Tofu & Mushrooms ^{Vegan}
- Chicken
- Beef & Brisket

16.5

Bánh Xèo 16.5

Vietnamese pancake of turmeric, rice flour and coconut milk with bean sprouts. Served with fresh lettuce, herbs and Vietnamese vinaigrette/soy sauce. Choose:

- Tofu & Mushrooms ^{Vegan}
- Chicken
- Shrimp & Pork
- Shrimp only

Seasonal Mains

Served with white rice or nasi (unless stated otherwise)

Bun cha

Perfect combination of fresh herbs, caramelized pork, shaped into small burgers and pork belly with fresh rice noodles.

20

Bò Lúc Lắc

Stir-fried steak tips, marinated in soy and teriyaki and served with crispy vegetables.

21

Bún (Poké bowl)

Combination of rice noodles, fresh vegetables and herbs and a delicious vinaigrette, choice of: ^{Vegan}

- Tofu & Mushrooms
- BBQ Chicken
- Lemongrass Neither
- Beef

19

Sườn Heo

Ribs cooked sous vide for 24 hours, marinated in soy, garlic, ginger and lemongrass. Served with sweet potato fries.

21

Gà Xối Mỡ 21.5

Crispy chicken thighs with 'broken' butterfly rice. With sweet and sour fish sauce and fresh lettuce with sweet and sour vegetables.

21.5

Bò Kho

Delicious stew of tender beef ragout meat, supplemented with potatoes, peas and more.

21

Cà Ri Gá ^{Vegan}

Vietnamese curry of ginger, turmeric, lemongrass with chicken thigh, sweet potato, carrot and pea.

20

Cá Kho Tộ 22

Caramelized, slow-cooked catfish in sweet and sour coconut water, served in a clay pot.

22

Cá Hoi

Grilled 'soft' salmon with a delicious caramelized sauce of teriyaki and a mild chili pepper.

23

Tom Chien

Stir-fried "easy peel" Black Tiger prawns in a sauce of tamarind and fresh vegetables.

23

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